



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 28 February 2022
DAY MONTH YEAR

Requested by: Rhett Gutierrez | Constituent Advocate
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit
NAME POSITION

Were electronic files sent?

YES

NO

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

How many people formally counted in this facility describe themselves as the following gender?

Female:

Male:

Nonbinary:

Prefer not to say:



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender: 0

How many people have been brought into the facility this week?

Number of people brought into the facility this week: 204

How many people have left the facility this week?

Number of people who left the facility this week: 86

How many people and where did those who left the facility go?

Released into community: Unknown

Formally removed from the United States: Unknown

Moved to other facility: Unknown

Other: Unknown

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex: 132

Female: 18

Male: 114

COVID-19 CONFIRMED CASES*:

New Cases this week :

Total to date since March 30, 2020:

Individuals Housed in GEO Facility: 2 914

ICE Detainees: 0 700

ICE Employees: 0 2

GEO Employees: 2 219

DOCUMENTS RECEIVED:

Daily Kitchen Opening and Closing Checklists

RECEIVED NOT RECEIVED

Daily Foods Production Service Records

RECEIVED NOT RECEIVED

Temperature Logs

RECEIVED NOT RECEIVED

Law and Leisure Library Logs

RECEIVED NOT RECEIVED

Medical Staffing Update

RECEIVED NOT RECEIVED

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

SUPPLEMENTAL NOTES:

Request for Information Made on February 23, 2022. All population numbers are current as of February 25, 2022.

Kitchen DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents

MEDICAL

Johnny Choate, Facility Administrator provided the following update on medical staffing. Information is current as of February 16, 2022.

1 Health Services Administrator

2 PA's

1 Medical Doctor

9 RN's

8 LPN's

3 Medical Records Clerks

2 Psychologists

1 Licensed Clinical Social Worker

1 X-Ray Technician

4 Tele-Psychiatrists

*denotes changes in staffing levels from previous week

TEMPERATURE CHECKS

Logs provided, see attached documents

LAW LIBRARY

Logs are not attached to protect personal identifying information. Logs show usage of the law library by dorm.

Usage ranged from two (2) to sixteen (16) visitors to the library at each provided opportunity.

Logs indicate that dorms that did not use the law library were either new intake dorms, on restriction, or detainees were offered time in the library and declined.

Logs are from 2-7-22 through 2-13-22.

COVID-19: The facility informed us that there were zero cases among ICE Staff and two (2) new positive cases among GEO Staff.

They reported zero new positive cases among ICE detainees.

Official COVID-19 statistics for "ICE Detainees Under COVID Monitoring" provided via ICE.gov are accurate as of February 28, 2022.

Statistics for "Total Individuals Housed in GEO Facility" and "GEO Staff" are verified via Aurora Fire Rescue and are accurate as of February 28, 2022.

ADDITIONAL NOTES

The GEO and ICE contract was renewed as an open-competitively deal. It has been executed and implemented as of October 16, 2021

The contract is in effect and services are being provided with a current Period of Performance of October 16, 2021 to October 15, 2022.

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2021		CYCLE 2	WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH	DINNER	
2/7 MONDAY	Rice and Raisins Scrambled Eggs Biscuit or Tortilla Fruit Jelly Margarine Sugar Coffee Milk 2 %	Chicken Fried Steak Whipped Potatoes Cream Gravy English Peas Carrots Dinner Roll Margarine Salad w/ Dressing Fortified Sugar Free Tea	Turkey Bologna Potato Salad Vegetarian Beans Lettuca, Onion & Pickles Mustard & Salad Dressing Fruit Bread Fortified Sugar Free Beverage	
2/8 TUESDAY	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Chicken Patty Cream Gravy Rice Green Beans Roll Margarine Brownie Fortified Sugar Free Tea	Turkey Hot Dogs on Hot Dog Buns Corn Coleslaw Macaroni Salad Onion Pickle Relish / Mustard Fortified Sugar Free Beverage	
2/9 WEDNESDAY	Oatmeal Creamed Meat Gravy Fried Potatoes Biscuit Fruit Margarine Sugar Coffee Milk 2 %	Beef and Bean Burrito Spanish Rice Pinto Beans Salsa Lettuce Dressing Cheese Peanut Butter Cake Fortified Sugar Free Tea	Meat and Vegetable Stew Rice Cabbage Onion Cornbread Salad Dressing Margarine Fortified Sugar Free Beverage	
2/10 THURSDAY	Scrambled Eggs Diced Potatoes Jelly Ketchup Biscuit Margarine Sugar Coffee Milk 2 %	Hamburger Patty On Bun Ranch Beans Oven Fries Green Beans Shredded Lettuce / Onion Salad Dressing Ketchup Fortified Sugar Free Tea	Taco Meat Rice Pinto Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Applesauce Cake Fortified Sugar Free Beverage	
2/11 FRIDAY	Cinnamon Oatmeal Pancakes Syrup Breakfast Sausage Margarine Sugar Milk 2 % Coffee	Chicken Nuggets Beans Carrots Rice Bread Margarine Cake Fortified Sugar Free Tea	Chili Mac Beans Squash w/ Tomato & Onions Dinner Roll Margarine Brownie Fortified Sugar Free Beverage	
2/12 SATURDAY	Farina Eggs Cream Gravy Breakfast Sausage Biscuit or Tortilla Margarine Sugar Coffee Milk 2 %	Turkey Ham Cheese, Sliced Macaroni Salad Vegetarian Beans Lettuce / Onion Mustard / Mayo Bread Fruit Fortified Sugar Free Tea	Chicken Leg Quarter Potatoes Au gratin Mixed Vegetables Beans Dinner Roll Margarine Salad Dressing Fortified Sugar Free Beverage	
2/13 SUNDAY	Dry Cereal Eggs Diced Potatoes Salsa Tortilla Coffee Cake Sugar Coffee Milk 2 %	Fideo w/ Meat Sauce Green Beans Beans Green Salad Dressing Roll Margarine Fortified Sugar Free Tea	Turkey Salad Potato Salad Coleslaw Lettuce Onion Bread Cake Fortified Sugar Free Beverage	

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER





FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 2. **Date:** 2/7/22 **Monday** **Time:** 0310 AM **Time:** 1030 PM

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X		✓							
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		✓	1600 Dish machine is working						
Kitchen is in good general appearance			X		✓							
All kitchen equipment operational & clean		X			✓	Dish machine is out again						
All tools and sharps inventoried			X		✓							
All areas secure, lights out, exits locked					✓							
PRODUCTION SHEET	Menu Items	rice/raisin	scr eggs	jelly	bis-cuit	fruit	marg	sugar	coffee	milk	diet jelly	T-ham
Breakfast	Temperatures	180	175	RT	RT	RT	37	RT	RT	35	RT	
	Menu Items	Ck Fri stk	whip potato	gravy	roll	peas carro	marg	salad	dressin g	Tea	Bk Ck	diet dre
Lunch	Temperatures	193	166	165	RT	193	40	48	RT	RT		RT
	Menu Items	bologna	potat salad	veg beans	lett	onio n	pickle	bread	mayo / mustar	fruit	drin k	trk
Dinner	Temperatures	40	40	140.7	40	40	40	RT	RT	40	R	40
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				—	—	—				
		Lunch				—	—	—				
		Dinner				161.0	179.9	—				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				112	113	200ppm				
		Lunch				110	113	200ppm				
		Dinner				112	113	200ppm				
FREEZER and WALK-IN		Temperature				Freezer 0 or below	Walk-in 35-40 F	Walk-in 35-40 F				
Record temperatures, Freezer and Walk-ins		AM				11.5	37.3	38.8				
Record temperatures, Freezer and Walk-ins		PM				12.6	38.7	36.7				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				65	68					
Record temperatures, Dry Storage Areas		PM				68	69					
Hot- Water Temps in sink		AM		PM								
		110		120								

Signature, Cook-Supervisor (AM)

FOOD SERVICE MANAGER

2/8/22
DATE

Signature, Cook Supervisor (PM)

Smith 2/7/22



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 2 **Date:** 2/8/22 **Tuesday** **Time:** 0310 AM **Time:** 400 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X		/										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		/										
Kitchen is in good general appearance			X		/										
All kitchen equipment operational & clean			X		/										
All tools and sharps inventoried			X		/										
All areas secure, lights out, exits locked			X		/										
PRODUCTION SHEET		Menu Items		cereal	pan cake	syrup	marg	sugar	coffe	milk	diet syrup	fruit	HB	T.H.	
Breakfast	Temperatures	RT	181	RT	38	RT	RT	35	RT	RT	RT	RT	RT	175	
	Menu Items	Ck patty	rice	gravy	roll	green beans	marg	tea	browni	bake ckn	jelly	PB			
Lunch	Temperatures	181	171	165	RT	183	40	RT	RT	193	RT	RT			
	Menu Items	hot dog	relish	macr salad	corn	pan bread	bun	onion	mustrd	dmk	ches	Grn turk			
Dinner	Temperatures	170	RT	40	180.5	-	RT	40	RT	RT	40	175			
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed							
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				161	186	---							
		Lunch				165	181	---							
		Dinner				166	185	---							
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast				122	123	200ppm							
		Lunch				125	127	200ppm							
		Dinner				120	125	200ppm							
FREEZER and WALK-IN		Temperature				Freezer 0 or below	Walk-in 35-40 F	Walk-in 35-40 F							
Record temperatures, Freezer and Walk-ins		AM				-14.8	37.6	38.8							
Record temperatures, Freezer and Walk-ins		PM				-13.8	36.6	38.3							
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm								
Record temperatures Dry Storage Areas		AM				68	68								
Record temperatures, Dry Storage Areas		PM				68	69								
Hot- Water Temps in sink		AM		PM											
		120		115											

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

DATE

2/9/22

Signature, Cook Supervisor (PM)

Rayad 2/8/22
Wang 2/8/22



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 2 **Date:** 2/9/22 **Wednesday** **Time:** 0310 AM **Time:** 1800 PM

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X		Y							
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		Y							
Kitchen is in good general appearance			X		Y							
All kitchen equipment operational & clean			X		Y							
All tools and sharps inventoried			X		Y							
All areas secure, lights out, exits locked			X		Y							
PRODUCTION SHEET	Menu Items	oatmeal	gravy	fried pota	bis-cuit	fruit	marg	sugar	coffee	milk	PB	T-ham
Breakfast	Temperatures	<u>193</u>	<u>177</u>	<u>165</u>	<u>RT</u>	<u>RT</u>	<u>38</u>	<u>RT</u>	<u>RT</u>	<u>35</u>	<u>RT</u>	<u>189</u>
	Menu Items	burrito	Pinto beans	span rice	lett	dress-ing	chees e	PB	cake	tea	grd turk	broc coli
Lunch	Temperatures	<u>183</u>	<u>190</u>	<u>174</u>	<u>38</u>	<u>RT</u>	<u>37</u>	<u>RT</u>	<u>RT</u>	<u>RT</u>	<u>185</u>	<u>189</u>
	Menu Items	meat stew	rice	cabb-age	onior	marg	corn bread	salad	dress-ing	drnk	egg sald	stew veg
Din	Temperatures	<u>180</u>	<u>193</u>	<u>179</u>	<u>38</u>	<u>38</u>	<u>RT</u>	<u>38</u>	<u>RT</u>	<u>RT</u>	<u>38</u>	<u>180</u>
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				<u>153</u>	<u>181</u>					
		Lunch				<u>153</u>	<u>184</u>					
		Dinner				<u>159</u>	<u>185</u>					
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				<u>121</u>	<u>122</u>	<u>200 ppm</u>				
		Lunch				<u>120</u>	<u>122</u>	<u>200 ppm</u>				
		Dinner				<u>121</u>	<u>123</u>	<u>200 ppm</u>				
FREEZER and WALK-IN		Temperature				Freezer 0 or below	Walk-in 35-40 F	Walk-in 35-40 F				
Record temperatures, Freezer and Walk-ins		AM				<u>-10.1</u>	<u>37.3</u>	<u>37</u>				
Record temperatures, Freezer and Walk-ins		PM				<u>-10.3</u>	<u>37.0</u>	<u>39.7</u>				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				<u>68</u>	<u>68</u>					
Record temperatures, Dry Storage Areas		PM				<u>60</u>	<u>60</u>					
Hot- Water Temps in sink		AM		PM								
		<u>120</u>		<u>111</u>								

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

DATE

2/10/22

Signature, Cook Supervisor (PM)

BL

2-9-22



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 2 Date: 2/10/22

Thursday

Time: 3:10 AM Time: ~~02:15~~ ^{1:30} PM

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X		Y							
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		Y							
Kitchen is in good general appearance			X		Y							
All kitchen equipment operational & clean			X		Y							
All tools and sharps inventoried			X		Y							
All areas secure, lights out, exits locked			X		Y							
PRODUCTION SHEET	Menu Items	scram eggs	Pota-toe	bis-cuit	ketch-up	jelly	marg	sugar	coffee	mlk	PB	bra n cerl
Breakfast	Temperatures	182.3	191	RT	RT	RT	38	RT	RT	35	RT	RT
	Menu Items	ham-burger	bun	fries	ran bean	green beans	lett	onion	dress-ing	ket-chup	tea	frui t
Lunch	Temperatures	185	RT	177	190	185	38	38	RT	RT	RT	RT
	Menu Items	Taco meat	rice	pinto beans	salsa	lett	shrd chees	tortill	apple sauce	cake	drk	frui t
Dinner	Temperatures	175	186	185	38	38	38	RT	RT	RT	RT	RT
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				153	181					
		Lunch				153	185					
		Dinner				161	185					
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				128	128	200ppm				
		Lunch				127	128	200ppm				
		Dinner				126	127	200ppm				
FREEZER and WALK-IN		Temperature				Freezer 0 or below	Walk-in 35-40 F	Walk-in 35-40 F				
Record temperatures, Freezer and Walk-ins		AM				-10.6	36.6	37.8				
Record temperatures, Freezer and Walk-ins		PM				-11.5	37.5	39.2				
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				68	68					
Record temperatures, Dry Storage Areas		PM				66	66					
Hot- Water Temps in sink		AM		PM								
		120		120								

Signature, Cook Supervisor (AM)
FOOD SERVICE MANAGER

DATE 2/11/22

Signature, Cook Supervisor (PM)
BL



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 2. Date: 2-11-22 Friday Time: 0400 AM Time: 1800 PM

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X									
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X	Large Storage Room doors shut behind you						
Kitchen is in good general appearance			X		X							
All kitchen equipment operational & clean			X		X	Needs door stopper						
All tools and sharps inventoried			X		X							
All areas secure, lights out, exits locked					X							
PRODUCTION SHEET	Menu Items	cinn oatmeal	pan cake	syrup	bk saus	marg	sugar	coffee	milk	fruit		
Breakfast	Temperatures	195	183	RT	167	35	RT	RT	35	RT		
	Menu Items	nugget	beans	rice	Crt	bread	marg	cake	tea	unbr ckn	fruit	
Lunch	Temperatures		187	192	185	RT	37	RT	RT	168	RT	
	Menu Items	chili mac	beans	squac	marg	roll	Brow-nie	drink	chees	mac aroni	grd turk	raw veg
Dinner	Temperatures	180.4	184	158.3	38	RT	RT	RT	RT	188.4	175	40
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				154	182					
		Lunch				153	183					
		Dinner				150	185					
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				120	121	200ppm				
		Lunch				121	121	200ppm				
		Dinner				115	120	200ppm				
FREEZER and WALK-IN		Temperature				Freezer 0 or below	Walk-in 35-40 F	Walk-in 35-40 F				
Record temperatures, Freezer and Walk-ins		AM				-8.1	34.9	38.3				
Record temperatures, Freezer and Walk-ins		PM				-7.0	35.3	38.4				
STORAGE		Temperature 45-80				Spice Room	Store Rm					
Record temperatures Dry Storage Areas		AM				65	65					
Record temperatures, Dry Storage Areas		PM				65	65					
Hot- Water Temps in sink		AM		PM								
		123		113								

[Signature] 2-11-22
Signature, Cook Supervisor (AM)

[Signature] 2/11/2022
Signature, Cook Supervisor (PM)

[Signature] 2/14/22
FOOD SERVICE MANAGER DATE

[Signature] 2/11/2022



FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 2 **Date:** 2-12-22 **Saturday** **Time:** 0900 AM **Time:** 1830 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X		✓								
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		✓								
Kitchen is in good general appearance			X		✓								
All kitchen equipment operational & clean			X		✓								
All tools and sharps inventoried			X		✓								
All areas secure, lights out, exits locked			X		✓								
PRODUCTION SHEET	Menu Items	farina	eggs	gravy	bk saus	bisc // tortill	marg	sugar	coffee P.c	milk			
Breakfast	Temperatures	200pk	37	192	190	RT	36	RT	RT	35			
	Menu Items	T-ham	slice ches	veg beans	mac salad	lett	onion	Mayo /must	fruit	brea d	tea P.c	carr -ots	
Lunch	Temperatures	37	23	198	35	37	35	RT	RT	RT	RT	176	
	Menu Items	ckn leg	Pota -toes	veg	beans	roll	marg	salad	dress	drnk	diet drs	PB	
Dinner	Temperatures	182.4	171.8	167.5	189.2	RT	30	40	RT	RT	RT	RT	
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				154	182	-					
		Lunch				152	182	-					
		Dinner				158	184	-					
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast				112	113	24m					
		Lunch				117	119	200ppm					
		Dinner				115	120	200ppm					
FREEZER and WALK-IN		Temperature				Freezer 0 or below	Walk-in 35-40 F	Walk-in 35-40 F					
Record temperatures, Freezer and Walk-ins		AM				-15.	36.2	36.9					
Record temperatures, Freezer and Walk-ins		PM				-13.2	34.7	38.9					
DRY STORAGE		Temperature 45-80				Spice Room	Store Rm						
Record temperatures Dry Storage Areas		AM				64	65						
Record temperatures, Dry Storage Areas		PM				68	67						
Hot-Water Temps in sink		AM		PM									
		120		125									

Signature, Cook Supervisor (AM) J. Hansen 2/12/22

Signature, Cook Supervisor (PM) Reyrd 2/12/22

FOOD SERVICE MANAGER [Signature] DATE 2/14/22

Smith 2/12/22

Medical Staffing
02/15/2022

HSA	1
Medical Doctor	1
Physicians Assistants	2
Dentists	2
Dental Assistant	1
Medical Records Clerks	3
RN's	9
LPN's	8
Psychologist	2
LCSW	1
X-Ray Tech	1
Tele-Psychiatrist	4

*96
2-15-22*



Tuesday, February 15, 2022
North Building
Temperature Log

195 Aurora Detention Center
 3130 Oakland St.
 Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
2/14/22	A-1		104.2						
	A-2		104.2						
	A-3		104.3						
	A-4		104.2						
	B-1		104.3						
	B-2		104.2						
	B-3		104.4						
	B-4		104.4						
	C-1		104.5						
	C-2		104.5						
	C-3		104.4						
	C-4		104.4						
	D-1		104.2				N/A	N/A	N/A
	D-2		104.2				N/A	N/A	N/A
	E-1		104.2				N/A	N/A	N/A
	E-2		104.2						
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT: Sean Hanson

SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log

Name: _____ Date: _____

ROOM	542	540	538	536	534	523	522	Tub Room
Air:	69.7	70.1	70.3	70.1	71.0	69.9	70.2	
Water:	104.4	104.5	104.4	104.4	104.5	104.4	104.5	104.5

Temperature Taken with a Fluke Mod 52 Digital Thermometer

GEO Aurora ICE
3130 N. Oakland St

2/14/2022
6:50:25 AM BCU

Temperature
°F

A-1	71.21
A-2	70.51
A-3	70.61
A-4	68.90
B-1	70.11
B-2	68.62
B-3	71.41
B-4	69.21
C-1	68.42
C-2	69.52
C-3	67.00
C-4	68.31
E-1	69.80
E-2	---
D-1	72.22
ISOLATION	68.71
PATIENT ROOM	69.71
INTAKE/RECEIVING	69.21
Tank Temp S-12	0.00
Present Value	
BOILER-3	127.97
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	70.07
Universal Input[13]	

AWAITING BOARD FROM TRANS
CHECKED AMBIENT TEMP. IN UNIT 0630/2/14/22
UNIT IS HOLDING 69.° -



Temperature Log

South Building

195 Aurora Detention Center
 11901 East 30th Street
 Aurora, CO 80010

Date: Monday, February 14, 2022

	Unit	AIR	WATER/sink	Shower #1	Shower #2
2-428	South-A	unoccupied			
	South-B	unoccupied			
	South-C	71.7	104.1		
	South-D	70.9	104.2		
	South-E	71.5	104.2		
	South-F	unoccupied			
	South-G	71.6	104.1		
	South-L	72.1	104.1		
	South-M	71.7	104.2		
	South-N	unoccupied			
	South-X	unoccupied			
	South-Y	71.5	104.1		
	South-Z	69.9	104.1		
	South SMU	unoccupied			
	South SMU Shower 3				N/A
	MED ISO- Room 1	72.3	104.1	N/A	N/A
	MED ISO- Room 2	72.3	104.1	N/A	N/A
2	MED ISO- Room 3	72.3	104.1	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT: Sean Hansen SIGN: [Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer